

**IN THE CLAIMS**

This listing of claims replaces all prior versions, and listings, in this application.

Claims 1-16 (canceled)

17. (previously presented) A method for the prevention or reduction of haze in a beverage comprising:

- (a) adding a proline-specific and/or hydroxy-prolyl-specific endoprotease to the beverage and
- (b) adding an auxiliary enzyme to the beverage, wherein addition of said auxiliary enzyme results in further prevention or reduction of haze than is achievable with the proline-specific and/or hydroxyl-prolyl-specific endoprotease alone.

18. (previously presented) The method according to claim 17, wherein said auxiliary enzyme is a purified exoprotease or endoprotease.

19. (currently amended) The method according to claim 17, wherein ~~said auxiliary enzyme is a~~ proline-specific carboxypeptidase is added to the beverage.

20. (previously presented) The method according to claim 19, wherein proline-specific carboxypeptidase obtainable from *Xanthomonas* is added to the beverage.

21. (previously presented) The method according to claim 17, wherein said auxiliary enzyme is a glycine-specific endoprotease and/or an aspartic acid protease.

22. (previously presented) The method according to claim 21, wherein FROMASE® aspartic acid protease is added to the beverage.

23. (previously presented) The method according to claim 17, wherein said auxiliary enzyme is a tripeptidylpeptidase and/or carboxypeptidase and/or peptidyl-dipeptidase.

24. (previously presented) The method according to claim 23, wherein carboxypeptidase having activity towards a synthetic chromogenic peptide furylacryloyl-Pro or furylacryloyl-Pro-Pro is added to the beverage.

25. (previously presented) A method of preparing a beverage comprising combining a proline-specific and/or hydroxyprolyl-specific endoprotease activity with an acidic pH optimum and an auxiliary enzyme to the beverage, wherein addition of said auxiliary enzyme results in further prevention or reduction of haze than is achievable with the proline-specific and/or hydroxyl-prolyl-specific endoprotease alone, with a beverage.

26. (previously presented) The method according to claim 25, wherein the beverage is beer, wine or fruit juice.

27. (previously presented) A beverage obtainable by a method according to claim 26.

28. (previously presented) The method according to claim 18, wherein the beverage is a liquid used in the production of beer.

29. (previously presented) The method according to claim 18, wherein the beverage is a liquid used in the production of wine.

30. (previously presented) The method according to claim 18, wherein the beverage is a liquid used in the production of fruit juice.

31. (previously presented) Beer, wine, or fruit juice obtainable by a method according to claim 25.

32. (previously presented) The method according to claim 23, wherein peptidyl-dipeptidase having activity towards a synthetic chromogenic peptide furylacryloyl-Leu-Pro or furylacryloyl-Phe-Pro is added to the beverage.

33. (previously presented) The method according to claim 23, wherein peptidyl-dipeptidase A is added to the beverage.

34. (previously presented) The method according to claim 18, wherein endoprotease capable of cleaving peptide bonds at either the N- or C-terminal position of glycine, alanine, serine, asparagines, and glutamine residues is added to the beverage.

35. (previously presented) The method according to claim 28, wherein a prolyl-specific endoprotease is added to mash.

36. (previously presented) The method according to claim 28, wherein a prolyl-specific endoprotease is added to beer before haze is formed.

37. (previously presented) The method according to claim 28, wherein a prolyl-specific endoprotease is added to fermented beer after haze has been formed.

38. (previously presented) The method according to claim 29, wherein a prolyl-specific endoprotease is added to fermented wine.

39. (previously presented) The method according to claim 17, wherein said auxiliary enzyme has an acidic pH optimum or is active under acidic conditions.

40. (previously presented) The method according to claim 18, wherein said auxiliary enzyme has an acidic pH optimum or is active under acidic conditions.

41. (previously presented) The method according to claim 23, wherein said auxiliary enzyme has an acidic pH optimum or is active under acidic conditions.

42. (previously presented) The method according to claim 17, wherein said auxiliary enzyme is active under acidic conditions below, at or around pH 6.0.

43. (previously presented) The method according to claim 18, wherein said auxiliary enzyme is active under acidic conditions below, at or around pH 6.0.

44. (previously presented) The method according to claim 23, wherein said auxiliary enzyme is active under acidic conditions below, at or around pH 6.0.

45. (previously presented) The method according to claim 17, wherein said auxiliary enzyme is active under acidic conditions below, at or around pH 3.0.

46. (previously presented) The method according to claim 18, wherein said auxiliary enzyme is active under acidic conditions below, at or around pH 3.0.

47. (previously presented) The method according to claim 23, wherein said auxiliary enzyme is active under acidic conditions below, at or around pH 3.0.